

# Happy Endings

## CHOCOLATE

Dark chocolate delice – lime sorbet – white chocolate aero – raspberry puree – Krokant crisp  
£8

## BANANA

Banoffee cheesecake – salted caramel ice cream – banana gel – dry iced banana  
£8

## STRAWBERRY

Parfait – spuma – friands – jelly  
£8

## MARCLIFFE STICKY TOFFEE PUDDING

Fudge sauce – vanilla bean ice cream – caramelised popcorn  
£8

## OUR OWN HOME MADE ICE CREAMS AND SORBETS

### ICE CREAMS

Vanilla, Chocolate, Praline, Sticky Toffee Pudding, Mango, Strawberry  
Dairy Free Coconut & Vanilla, Vegan Vanilla

### SORBETS

Blood Orange, Raspberry, Cherry

### FROZEN YOGHURTS

Blackberry, Mango

£7

## CHEESE BOARD

Pear and onion chutney – quince – grapes – candied pecans – biscuits – oatcakes  
£10  
(5 Cheeses)

## ETHYCO FAIRTRADE COFFEE FROM CABER COFFEE CO.

AFFOGATO – £5.50

A Scoop of Vanilla Ice Cream Topped with a Shot of Hot Espresso

WITH MINTS AND TRADITIONAL FUDGE – £4 ESPRESSO – £3 CAPPUCCINO – £4

Flavoured Coffees - Vanilla, Caramel, Hazelnut, Gingerbread - £4.50

IRISH WHISKEY AND LIQUEUR COFFEES – £9

Not included in Dinner, Bed and Breakfast Rate

## *Dessert Wines*

Bin 433 Noble Riesling, New Zealand 2016 - £10.00 per 125ml glass

Bin 435 Tokaji Aszu, 5 Puttonyos, Disznoko 2010 - £15.00 per 125ml glass

Bin 439 Chateau Carmes de Rieussec, Sauternes 2007 - £12.00 per 125ml glass

We take the utmost care to ensure that all reasonable dietary requests are accommodated when visiting The Marcliffe: however, due to the nature of our offering we are unable to guarantee that any item will be 100% allergen free. Please advise us in advance if you have any special dietary requirements.